

RESTAURANTS INSTITUTIONS

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R&I's 1991 KITCHEN DESIGN AWARDS



12 TOP CHEFS CREATE CUSTOM HOLIDAY MENUS

Deck Your Holiday Menu
◀ With Chocolate Cake

PLUS:
SPECIAL DESSERTS
BAKING TIPS
ICE MACHINES

NEW AT
NAFEM
PRODUCTS

More Inside!
See Page 4



A CAHNERS PUBLICATION

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36 R&I EXCLUSIVE: 1991 FOOD FACILITY DESIGN AWARDS

Innovative ideas that solved unusual operational problems impressed judges in this year's Food Facility Awards Program. A complicated remodeling of a hotel's kitchen took top honors with an award of special distinction. Three cafeterias won awards—a retrofit of an employee servery, an East-meets-West scramble system and an exhibition cooking station. Two production systems, a budget-conscious cook-chill kitchen and a preplated satellite system for a prison also were honored.

99 AN AMERICAN IN MOSCOW

A McDonald's burger in Moscow tastes the same as one purchased in Manhattan. The Pizza Huts there deliver for \$10 an order. Our correspondent in Russia tells just what's different—and what's not—about fast food's Russian cousins.

62 NEW HOLIDAY MENUS TO CELEBRATE

R&I asked chefs known for imaginative bills of fare to create a special menu for one of the upcoming holidays—

Thanksgiving, Christmas and New Year's Eve—and supply estimated food cost and menu price. Among the chefs' season's greetings are recipes for Citrus Capon Breast, Cold Cranberry Soup and Chocolate Mabuti Cake (ornamented for the holidays on this issue's cover, but good for dessert sales year-round).

109 ICE MACHINES: THE COLD FACTS

The American public loathes lukewarm food and beverages. Hot food must be hot and cold food cold . . . icy cold, in fact. As an operation extends its offerings of salads, desserts and drinks, the need for sufficient supplies of ice to keep them cold increases. Our equipment feature has guidelines for efficient manufacture of ice and charts the approximate ice requirements of various types of operations.

134 THE GRAND FINALE FOR SPECIAL EVENTS

Sweet somethings—holiday pies, tiny version of favorites such as cheesecake, and ethnic specialties—recreate the customer's cherished memories of holiday meals. Our editorial dessert case includes Blueberry Pie with Gingerbread Crust, Black Forest Torte, Kirsch Mousse and Cheesecake Jewels.

R&I
DESIGN AWARD

R&I EXCLUSIVE: Cooking line at Claridge's, London . . . Page 36



R&I REPORT

TAKE NOTE

The May 29, 1991, issue of *R&I* incorrectly identified the first franchisee to sign with the Daddy-O's Express double-drive-thru chain. The licensee's correct name is Richard Einhorn.

In the July 16, 1991, issue, the 400 ranking erroneously listed Hard Rock Cafe's parent company: Hard Rock Cafe America is a privately held corporation.

The 400 ranking also misstated Nordstrom's ownership: The Seattle-based retailer is publicly held.

STATE BUDGET WOES EXPOSE OPERATORS TO COSTLY MANDATES

As state legislators look for revenue raisers to offset budget deficits and to fund social and business development programs, they are exposing restaurateurs to expensive new taxes.

CALIFORNIA LIQUOR TAX UP

Industry-related products such as alcohol have been the most likely targets to raise funds. In California, an increase in the alcohol surtax was enacted on July 15. The tax on beer, still wine and sparkling hard cider is now 20 cents per 128-fluid-ounce gallon; distilled spirits at 100 proof, \$3.20; and distilled spirits at greater than 100 proof, \$6.60.

The California legislature also increased its sales tax by 1.25%, effective July 15. The move has California restaurateurs concerned about the threat to consumers' disposable income. However, lobbying efforts by the California Restaurant Association helped stem the tide of further damage: The state rejected plans to lower the business-meal deduction to 60% from 80% and hike

liquor-license fees by as much as 300%.

FRANCHISE TAX IN TEXAS?

Legislators in Texas are considering various taxes in anticipation of a \$5 billion shortfall in revenues. One possibility, an "All Business Franchise Tax," would levy a tax of \$4 per \$1,000 on capital and retained earnings. According to Glen Garey, vice president of government affairs for the Texas Restaurant Association, a 30-unit chain based in the state would see its annual franchise tax increase to \$70,000 from \$16,000.

FLORIDA'S AD TAX

Florida operators are concerned about the potential creation of a tax to pay for tourism advertising. "We think tourism is very important to the state and appropriations should come out of the general revenue fund," says Robert Nelson, manager of government relations for the Florida Restaurant Association. "If the tax is imposed, we want to make sure it is aimed at all businesses that benefit from tourism, including gas stations, beauty salons and drug stores."

ALSO ON THE AGENDA

Other key issues in state legislatures include mandated health care, workers' compensation reform and changes to labor law.

Proposals for some form of mandated health-care legislation are pending in 30 to 40 states. Massachusetts, the first state to pass such legislation, has delayed enactment

of its law for at least three years because of state budget constraints. The state restaurant association hopes the holdup will help a business coalition's attempt to repeal the measure.

California lawmakers as well are debating several mandated health-care bills. In addition, the California Medical Association is working to put on the 1992 ballot a referendum that would require businesses to provide health-care coverage for all employees. The plan could cost businesses as much as \$4,800 per employee per year.

In Colorado, however, the restaurant community achieved a victory this year by passing workers' compensation reforms. The package led to the cancellation of a 38% increase in rates paid by employers. Reforms include the creation of "firm" definitions for "permanent total disability" and "maximum medical improvement." The state also placed limitations on chiropractic care, tightened hearing requirements, created penalties for frivolous lawsuits and limited the benefits for stress claims.

On the labor-reform front, New York lawmakers voted to cut the hours of 16- and 17-year-olds to no more than 28 hours a week during the school year, down from 48 hours. Starting Sept. 1, 1991, employees under age 18 also are prohibited from working past midnight on any night preceding a school day unless approval is granted by parents and the employee's school confirms that the minor's grades are acceptable. (The previous curfew was midnight with no approval required.)

—Jeff Weinstein



TOP 10 STATE ISSUES

Potential state legislation concerning health benefits and wage-related issues are among those foodservice operators have been watching closest in 1991.

1. Mandated health benefits
2. Wages, tip credit
3. Workers' compensation
4. Payroll-related taxes
5. Food sales tax
6. Parental leave
7. Sanitation/inspection
8. Recycling/biodegradable containers
9. Employment of minors
10. Foodborne illness

Source: National Restaurant Association

ACTION EXPRESS

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PHOTO CREDITS

Cover: Ambrosia Chocolate; (inset) Pablo Mason Photography.
R&I Exclusive: "Design Awards," p. 44, Phillip Nilson; p. 56, Akira Kawakami; p. 58, Michael Spillers.
Taste: "Holiday Ideas," p. 63, Vukusanovich Inc.; p. 68, Ambrosia Chocolate; p. 77, Dean Della Ventura, *A Taste for All Seasons* (ARA Fine Dining, The Harvard Common Press, Boston, 1990).
R&I Focus: "Chains," p. 104, Joanne Levine.
Equipment: "Systems," p. 109, Alaska Seafood Marketing Institute; p. 117, Eric Futran.
Design: "Profile," p. 126, 128, Peter Page.
Food: "Holiday Desserts," p. 134, North American Blueberry Council; p. 138, Eric Futran; p. 140, Vukusanovich Inc.
Key Food: "Recipes," p. 147, Eric Futran.
New Professional Chef: "Techniques," p. 151, *The New Professional Chef* (Van Nostrand Reinhold, New York, 1991).



RESTAURANTS & INSTITUTIONS, a Cahners publication
 135 E. Touhy Ave., P.O. Box 5080, Des Plaines, IL 60017-5080 Phone: 708/635-8800

Cahners Publishing Company, A Division of Reed Publishing USA ☐ Specialized Business Magazines for Building & Construction ☐ Research ☐ Technology ☐ Electronics ☐ Computing ☐ Printing ☐ Publishing ☐ Health Care ☐ Foodservice ☐ Packaging ☐ Environmental Engineering ☐ Manufacturing ☐ Entertainment ☐ Media ☐ Home Furnishings ☐ Interior Design ☐ and Lodging. Specialized Consumer Magazines for Child Care ☐ Boating ☐ and Wedding Planning.

RESTAURANTS & INSTITUTIONS (ISSN 0273-5520) (GST #123397457) is published biweekly (with an additional issue in January, May, August, September and November, and two extra issues in March) in national, demographic and separate editions by the Cahners Publishing Company (subscription includes all issues). Cahners Publishing Company is a Division of Reed Publishing USA, 275 Washington St., Newton, MA 02158-1630. Terrence M. McDermott, President; Frank J. Sibley, Executive Vice President; Charles H. Moodie, Senior Vice President/General Manager; Chicago Division, Jerry D. Neth, Senior Vice President/Publishing Operations; J. J. Walsh, Senior Vice President/Finance; Thomas J. Dellamaria, Senior Vice President/Production and Manufacturing; Ralph Knap, Vice President/Human Resources. Circulation records are maintained at Cahners Publishing Company, 44 Cook St., Denver, CO 80206-5800. Phone: 303/388-4511. Second-class postage paid at Denver, CO 80206-5800 and additional mailing offices. **Postmaster:** Send address corrections to RESTAURANTS & INSTITUTIONS, P.O. Box 173377, Denver, CO 80217-3377. RESTAURANTS & INSTITUTIONS copyright 1991 by Reed Publishing USA. Ronald G. Segel, Chairman and Chief Executive Officer; Robert L. Kravitz, President and Chief Operating Officer; William M. Platt, Sr. & INSTITUTIONS copyright 1991 by Reed Publishing USA. Ronald G. Segel, Chairman and Chief Executive Officer; Robert L. Kravitz, President and Chief Operating Officer; William M. Platt, Sr. Vice President. Annual subscription rates for nonqualified people: USA, 1 year \$104.95, 2 years \$204.95; Canada, 1 year \$192.55, 2 years \$326.30; Mexico, 1 year \$179.95, 2 years \$304.95; The other countries, 1 year \$234.95, 2 years \$399.95 for surface mail and 1 year \$374.95, 2 years \$679.95 for air mail. Single copies are available for \$15 (USA, Canada, Mexico and foreign). The other countries, 1 year \$234.95, 2 years \$399.95 for surface mail and 1 year \$374.95, 2 years \$679.95 for air mail. Please address all subscription mail to RESTAURANTS & INSTITUTIONS, 44 Cook St., Denver, CO 80206-5800. RESTAURANTS & INSTITUTIONS has also been published as "INSTITUTIONS, Magazine of the Service World" and INSTITUTIONS/VOLUME FEEDING MANAGEMENT. RESTAURANTS & INSTITUTIONS and R&I are registered trademarks of Reed Properties Inc., used under license.